

Amendments to the Claims

Please amend the claims as follows.

1. (canceled)
2. (currently amended) The device according to Claim 17 ~~[[7]]~~, characterized in that the cooling belts are arranged in a vertical ~~position~~ orientation.
3. (currently amended) The device according to Claim 2, characterized in that the cooling belts are rotatable in a direction of movement ~~of the cooling belts is~~ from a top to bottom position.
4. (currently amended) The device according to Claim 3, characterized in that each cooling belt ~~[[runs]]~~ is positioned over ~~[[an]]~~ the upper guide roller and a lower guide roller, whereby ~~[[all the]]~~ said upper and lower guide rollers are aligned ~~[[to be]]~~ axially parallel to one another.
5. (currently amended) The device according to Claim 4, characterized in that the axis of ~~one of the two~~ a first of the lower guide rollers is ~~arranged so that it is~~ offset above ~~[[the]]~~ an axis of ~~the other~~ a second of the lower guide rollers, such that the cooling belt guided by ~~[[this]]~~ the first lower guide roller is lifted up away from the ~~other~~ cooling belt guided by the second lower guide roller ~~[[,]]~~ ~~which is still running vertically at this~~ location.
6. (currently amended) The device according to Claim 4, characterized in that one of the ~~[[two]]~~ upper guide rollers is acted upon by a cooling medium to achieve cooling of ~~[[this]]~~ said upper guide roller in relation to the other upper guide roller.
7. (canceled)
8. (currently amended): The device according to Claim 17 ~~[[7]]~~, characterized in that the filling gap has a width, and the thickness of the feed-product strip of flowable melted food

material that is to be cooled is adjustable by the calibration device over altering distance between the upper guide rollers to adjust the width of the filling gap.

9. (currently amended) The device according to Claim 17 [[7]], characterized in that the calibration device has further comprises means for adjusting with which the width of the belt is adjustable strip of flowable melted food material.

10. (currently amended) The device according to Claim 9, characterized in that the means for adjusting the width of the strip of flowable melted food material [[are]] is comprised of tubes ~~made of~~ comprising a tetrafluoroethylene polymers mounted on polymer attached to a bordering means that define the width of the filling gap, said tubes protruding into [[the]] a gap between the parallel cooling belts.

11. (previously presented) The device according to Claim 10, characterized in that the tubes are inflatable and in the inflated state are in contact with the cooling belts.

12. (currently amended) The device according to Claim 17 [[7]], characterized in that the cooling belts are sprayed with a cooling liquid on [[the]] a surface facing away from the food product strip of flowable melted food material.

13. (currently amended) The device according to Claim 17 [[7]], characterized in that the speed of the cooling belts is adjusted so that [[on]] upon cooling and exiting from the ~~cooling system device~~, the cooled food product has reached material is in a pasty state in which it is ~~laminable~~ can be arranged in layers due to the cooling.

14. (currently amended) The device according to Claim 17 [[1]], characterized in that the cooling belts ~~are made of~~ fabricated from steel strip, whereby the steel strip has a thickness between 0.1 millimeter and 3 millimeters ~~in particular~~ and a width between 0.5 meter and 2.0 meters ~~in particular~~.

15. (currently amended) The device according to Claim 17 ~~[[1]], characterized by further comprising a pressing device which acts~~ operable to act on one of the cooling belts and by means of which the to adjust at least one of distance between the cooling belts ~~and/or the~~ and contact pressure on the belt ~~is adjustable~~.

16. (withdrawn – currently amended) A method for shaping and cooling a ~~free-flowing molten~~ flowable melted food product, optionally a cheese melt, through a device according to Claim 17 ~~[[1]]~~, the ~~process~~ method comprising

supplying the ~~mass~~ flowable melted food product from above to the filling gap ~~which is shaped by the guide rollers guiding the cooling belts;~~

rolling the ~~material~~ flowable melted food product in the ~~beginning area of the~~ an initial region of a processing ~~[[zone]]~~ section ~~through the cooling belts~~ to form a food product strip; and, after said rolling,

cooling the ~~material~~ food product strip by means of the parallel cooling belts ~~after rolling.~~

17. (new) A device for forming and cooling a strip of a flowable melted food material, the device comprising

two endless rotatable cooling belts arranged in parallel to guide and cool the strip of flowable melted food material by touching contact on both sides of said strip of food material;

each cooling belt positioned over and in contact with an upper guide roller, the upper guide rollers arranged to form a filling gap therebetween for receiving and shaping the flowable melted food material therein into said strip of flowable melted food material having a thickness for passage between the cooling belts; the upper guide rollers being rotatable counter to each other;

wherein the cooling belts are oriented at an angle of between 45° and 90° with respect to a horizontal plane for guiding the strip of flowable melted food material at said angle.